

Frenchman's Viewpoint

HIGH HAT AN AUTUMN STYLE.

BY ANNE RITTENHOUSE.
Special Correspondence of The Star.
NEW YORK, September 7.—The millinery world has gone over to the high hat with an enthusiasm that savors of trouble for the woman with a long, thin face.
Mme. Cecile Sorel started the fashion. She is the inventor of this accomplished actress in Paris a hat of beaver that was taken from the hats worn by the drivers of the omnibuses that bore the sign "Madeleine-Bastille" which every American tourist is familiar.
When the war broke out the Paris hat was at its height. It was a temptation to review the scene on the day that memorable procession took place down the boulevard, then the Rue Rivoli, and beyond the gates. It was during the first week of the war that August 1914, when the familiar old buses in line with their coachmen, not dozens and dozens of huge delivery wagons with their great gray horses bearing names of such well known places as the Galeries Lafayette, the Printemps, Felix Potin, etc. Beside each driver sat a soldier, showing that the government had commandeered the vehicle.
I think I cried as they went out. Most Americans did. So much of Paris was associated with those buses. One of the new most of the drivers. The rich Americans, who had never used them, might not have felt the same familiarity with them as common carriers, but they, too, felt the strain on the heart as the long cortege headed for the firing line.
Well, the hats of these drivers have been copied by Lewis, worn by Mme. Sorel and brought over to America under the name of postilion. They are already on the heads of the young girls about town. They are exceedingly difficult to wear, which may keep them from becoming overpopular. These are the hats that ought to come. Let us hope that the others will be more becoming and more easily adapted to the average American face.
The experience of the last three years has pointed out to us, however, that the American hat is of a different type; it has modeled itself on the face of the Frenchwoman to such an extent that it is dangerous of losing its strong individual characteristics.
It has assumed the expression of the

TODAY'S HOUSEHOLD AFFAIRS.

BY MARY LEE.
How to Cook Tomatoes.

"I have been giving Betty Best a page for what she calls her Peripatetic Cookbook," said Mrs. Happy Home-maker, as I looked inquiringly at the paper-strewn desk.
"Betty didn't know any more about cooking when she flew in the face of her little world and married Tom than a pink-eyed white rabbit. But that very defiance showed that all rabbit similes stopped right there and she is learning to be a famous little cook."
"I am proud of my tomato recipes, and this time of year, when tomatoes are so plentiful, I make a dish do duty instead of meat for dinner. For instance, here is a family favorite:

"Scald one pint of cream over hot water and add one-half pound of grated cheese. When it is melted add one-quarter cup of butter, salt and a dash of paprika. Cook one-half pound of macaroni until it is thoroughly soft, and bake six for as many minutes as the package directs. Arrange the tomatoes in a flat platter and weath the macaroni about them. Pour over this the cream and cheese sauce. Here is another substitute meat dish:

"Chop five two onions and lightly brown in butter; add a cupful of any sort of minced meat, chicken or heavy vegetables, such as mushrooms, beans or peas and beans; flavor with salt, pepper and finely chopped parsley, one-half cup bread crumbs and a little beaten egg. Moisten with a little stock or cream, stuff six tomatoes, and bake, basting with melted butter.
"Stewed tomatoes and corn are good, and, besides, the dish makes life-savers of left-overs. Stew and strain ripe tomatoes and add to each two cupfuls of one cupful of tender green corn. Season with salt, pepper and butter. Cook together ten minutes, add one-half cupful of cream, and serve hot.
"If using as a vegetable here is a suggestion which rings a little change on the regulation baked tomato. Peel and halve three large tomatoes. Chop a green pepper and onion fine and spread over the tomatoes. Sprinkle with salt, dot with butter, and bake, basting with pan gravy. Add one-half cupful cream or milk to the pan gravy, thicken it with a little butter and flour mixed together, and pour it over the tomatoes.
"Tomato and rice soup will make almost a luncheon for the youngsters. Four large tomatoes, four cupfuls beef or chicken stock, one-half cupful rice. Boil until tender and serve without straining."

Pie and More Pie.

"Do you know one of the special malades from which we women suffer?" asked Mrs. Happy Homemaker.
"It is the plague of persistent pie, being the generic name for all methods by which fruit is abused by being suffocated between layers of dough."
"We were at the Fadders' last night for dinner; a warm night it was, too. To eat after a dinner of cream, roast beef, vegetables and salad there was served a dish of what had originally been delicious fresh peaches, cooked into a mess with sugar, butter and flour, and covered with a heavy, impermeable crust. This was served with whipped cream, and heralded with shouts of joy by Mr. Fadder and Archie as a 'peach cobbler.' Since cobbler is associated with leather, it was well named."
"And why was this crime committed? Because Mrs. Fadder, bound by the chains of custom, would not consider she had done well by her guests if she had served fresh ripe peaches whole, or sliced, with a sprinkling of sugar."
"We women are to blame for not bringing our families up to appreciate the fine, delicate flavor of fresh fruits, for we so seldom serve them alone. In the berry season we have strawberry shortcake, raspberry tarts, and huckleberry pies and cakes; and though I am not one of those who consider the pie to be the root of all digestive evils, it is certainly not the least wholesome way to use fruit."
"In these days of cold storage we can get fruit of almost every sort all the year round. Apples, oranges, grapes, grapefruit, bananas, pineapples, pears, stay with us; and for those of fat purses strawberries and peaches are not absent long. Fresh fruit served by themselves or made into a compote, stewed and baked fruits, are delicious and adequate desserts. I have a desert which I often serve, and which is quite as popular as any pudding, pie, or even ice cream with the family."

"Quarter, skin and seed two oranges; cut the center slices from a ripe pineapple and divide each slice into four pieces; skin two bunches of large malaga grapes; dip each piece of fruit into

IN THE KITCHEN AND PANTRY

Poached Egg and Puree.

Line individual shirring dishes with one cup of butter, whites of two eggs and a cup of cream. Break an egg in the center of each shirring dish, and poach by standing in hot water for about ten minutes. Serve with pepper, salt and butter.

Ragout With Soft Eggs.

Dip generous-sized bread cubes in melted butter and let brown in oven. Fill with chopped chicken and beef tongue seasoned and heated in cream, and mixed with bread crumbs which have been scooped from the center of the cubes. Let eggs stand for about twenty minutes in water just below the boiling point, then shell and place one upon each cube. Garnish with parsley.

Casserole Beef.

For a casserole of beef select a top round, cut the meat into convenient pieces for serving and roll in flour. Then saute two or three slices of onions in a tablespoonful of butter until they are brown, put the meat in and brown it on both sides. Turn in about a cupful of water, stir until it is slightly thickened, season with salt and pepper, and sauce if it is wanted, cover and cook very slowly in the oven until the meat is tender. Add potatoes cut into dice or balls and parboiled, and return to the oven until the potatoes are done. Butter mushrooms may be added with the potatoes or carrots cut in dice and half cooked. A glass of wine may be added just before serving. Some persons use a little lemon juice.

Casserole Chops.

For a casserole of chops, saute the chops in a pan with minced onions until they are well browned. Then put the chops into the casserole, cover them with two minced peppers, the contents of a bottle of button mushrooms, diced potatoes that have been parboiled and a can of peas strained from their liquor. Moisten the contents with hot water, season with salt and pepper and cook persons add a tomato.

Apple Shortcake.

Sift together two cups flour, two teaspoonfuls baking powder, one-half teaspoonful salt, and one-half cup of sugar. Work in with the fingers one tablespoonful butter; add gradually one well-beaten egg and enough milk to make a soft dough; divide into two parts; roll out the desired shape on a floured board, and bake in a Washington pie tin, in a hot oven, about fifteen minutes. Split and butter them when taken from the oven. Have five or six jelly apples cut in small slices, sweeten them to taste and warm them a little by heating them on the back of the stove. Crush the apples slightly and spread between and on top of the layers. Spread whipped cream on top.

Polenta.

The nearest we can come to this distinctively Italian dish with the means we have at our command in this country is to use yellow cornmeal for it—unless the genuine article can be procured from an Italian grocer. The imitation is not as good a copy of the original as could be wished, but it is by no means to be despised. Into a pint of boiling water, slightly salted, stir enough yellow cornmeal to make a good mush and cook about an hour, stirring now and then. When it is thoroughly done take it out by the spoonful and put it on a dish and pour tomato sauce, a cupful of highly seasoned cream sauce, stewed cheese or other sauce over it. Sprinkle with grated cheese and set the dish in the oven for five minutes and then send to table. A good brown gravy may be used instead of tomato, or you may mix gravy and tomato together.

Cream Mayonnaise.

Cream mayonnaise is an excellent accompaniment to a vegetable salad, cold asparagus tips, green peas or artichoke hearts. It is made by adding an equal quantity of thick sweet cream whipped very stiff to a mayonnaise, in which lemon juice has been the acid used. Two tablespoonfuls of lemon juice to a half-pint of oil and yolk of one egg is a good proportion. The cream and lemon juice make a very white mayonnaise. If a part of this is colored green by the addition of a little extracted spinach juice, the used in combination, a salad may be beautifully decorated. Mayonnaise is frozen, when desired, by being packed in a glass jar with tight-fitting screw cap and buried in ice and salt for two hours.

Household Hints.

When frying mush it improves the crispness if the mush is dipped in white of an egg before frying.

When you undo a parcel fold the paper and tie the string around it. There will always be a string to fit the bundle, without looking for one.

A simple and quick way to clean knobs, lamps or other fixtures of brass is to use a mixture made by dissolving in one pint of vinegar four heaping tablespoonfuls of salt. This compound is harmless and leaves no scratches.

A few drops of turpentine on a woolen cloth will clean tan shoes very well. A drop or two of orange or lemon juice will give a brilliant polish to any leather.

Make an ironing pad for embroidered articles, covering one side of the square with Turkish toweling and the other side with white outing flannel. Use the Turkish side for laces and the other side for embroideries.

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TIME TO CLICK THE KNITTING NEEDLES

Where has all our knitting enthusiasm of twelve months ago gone? Then we were all talking about the relative merits of knitting yarns and poring over directions for helmets and mufflers, and comparing bone and steel needles for knitting according to the Now we seem to have forgotten even how to set up a hundred stitches, and as for beans and shells, scallops and ribs and all the other terms that fascinated us last winter, we have forgotten all about them.

With many of us knitting for the Belgians and for the soldiers was only a fad, a pastime, if we must call it a spade a spade. And much that we knitted, of course, was not very useful. Doubtless, however, the things that were carefully made, according to the directions given out by the different relief bureaus, were useful. And doubtless more things will be wanted, now that cold weather is coming again.

Even if the warring nations of Europe do not need the things we make of worsted, other people do. Without doubt there are plenty of people in your own town who would like the things you can knit and crochet. Perhaps there is a day nursery where the poor children are sometimes mittedless. Perhaps there is a children's home where caps and mufflers for cold weather play hours would be welcomed. Perhaps there is a hospital where warm knitted and crocheted garments are needed.

Then ask what sort of things are needed. Get the sizes and colors required and follow the directions you receive. Be sure to get the things done early enough in the winter so that they will be useful for cold weather wear. Remember that a batch of mufflers on April 1st is just so much trouble for the matron of the home or hospital that receives them.

Keep track of the cost of the things you make—not so that you can know how much you spend for charity, but so that you can make only such things as are cheaper made than bought. For instance, the time and money spent in making a sweater are not economical, ly spent. A good machine sweater, quite as warm, costs far less. And stockings are not economical. The worsted to make them costs as much as good stockings made by machine.

THE DAILY MENU.

BREAKFAST.
Chilled Grapes. Cereal.
Fried Beef with Eggs.
Rolls. Coffee.

LUNCHEON.
Cream of Celery Soup.
Cream Cheese Sandwiches.
Chocolate Eclair.
Tea.

DINNER.
Mulligatawny Soup.
Roast Beef. Gravy.
Browned Sweet and White Potatoes.
Summer Squash.
Baked Apples with Cream. Cookies.
Coffee.

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At This Price

\$2
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Combination Sale
to more thoroughly introduce these excellent preparations. This coupon and 42 cents cash entitles holder to a 50-cent jar of Mme. Yale's Almond Blossom Complexion Cream and two 25-cent cakes of Mme. Yale's Complexion Soap.

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